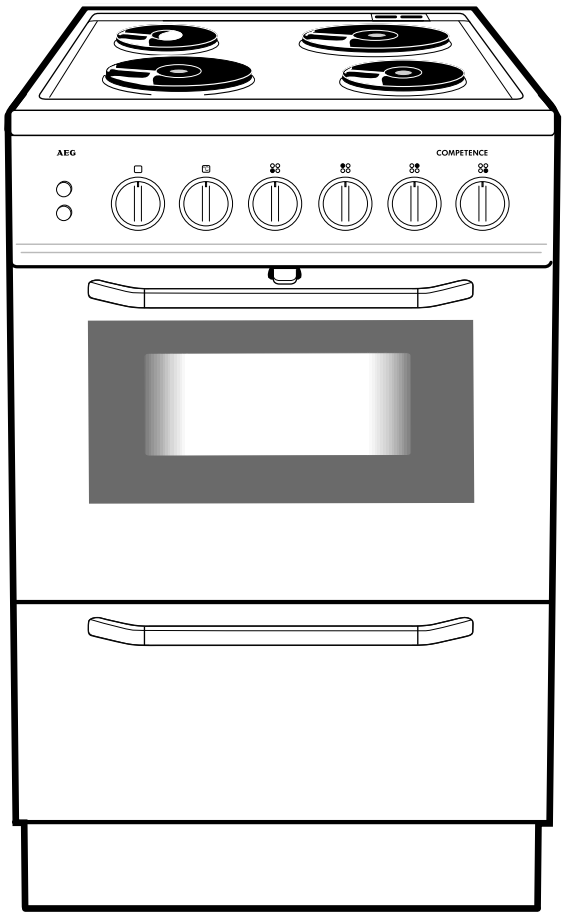
1020F-W

Cooker



Instruction book

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Safety

Cooker technology is constantly improving. The way you use your new cooker may be different from the way you used your old one. Please read the whole instruction book before using your new cooker. This cooker is intended for normal domestic use. Take care of the instruction book which will be needed by the new owner if the cooker is sold or passed on to someone else. Do not hesitate to contact us with questions or viewpoints about the cooker and its use.

ANY TEXT MARKED WITH A warning triangle is to do with safety. PLEASE READ THESE TEXTS CAREFULLY, so that you do not harm yourself, others or the cooker.

Children and the cooker

Children are naturally curious and interested in most things, including the cooker. From a safety point of view, we would like to emphasis the following for those with children at home:

There should be worktops on both sides of the cooker extending at least 40 cm to left and to right. Alternatively the cooker can be installed with a wall or a tall kitchen unit on one side and a worktop on the other side. The NON-TIP DEVICE should be fitted to prevent the cooker from tipping forwards if subjected to an abnormal loading.

The HOB GUARD (included or optional) should be fitted and the DOOR CATCH/DOOR CATCHES should be activated.

Children should be allowed to help with cooking, but teach them that pans, hotplates and ovens become hot and retain their heat for some time after use. TOUCHING THESE CAN CAUSE BURNS.

Installation

Work on the cooker must be carried out by a qualified electrician. Work performed by unqualified persons can damage the cooker, and may also lead to personal injury and/or damage to property.

The cooker is heavy. Certain edges and corners which will not normally be exposed may be sharp. Use gloves when moving the cooker.

The NON-TIP DEVICE should be fitted, to prevent the cooker from tipping if subjected to an abnormal loading.

When using the cooker

Never leave the cooker unattended while deep frying, or when using it for melting fats, paraffin wax or other flammable substances. In the event of a fire, turn off all the controls and turn off the cooker hood fan. SMOTHER THE FIRE WITH A PAN LID, never use water.

On the hob, use only pans which are intended for use on hotplates. Use only ovenproof dishes and containers in the oven.

Check that the cooker is switched off when not in use. All controls should be turned off.

Warning! Alcohol and other liquids that can form explosive gases, or other substances that could cause a fire or explosion, must not be used in the oven.

Great care must be taken when using such liquids and substances on the hob. For example, when preparing food on the hob with flaming brandy, or any other type of alcohol, there is always a risk that fat particles in the hob fan may catch fire with serious consequences. Flames and burning fat spills can also cause personal injury.

Cleaning

Keep the ceramic hob and oven clean. Fat and spillages give off smoke and odours when heated, and, at worst, can cause fires.

Maintenance and service

Turn all controls off before changing any bulbs.

Service and repairs should be carried out by a service company approved by the supplier. Use only spare parts supplied by such companies.

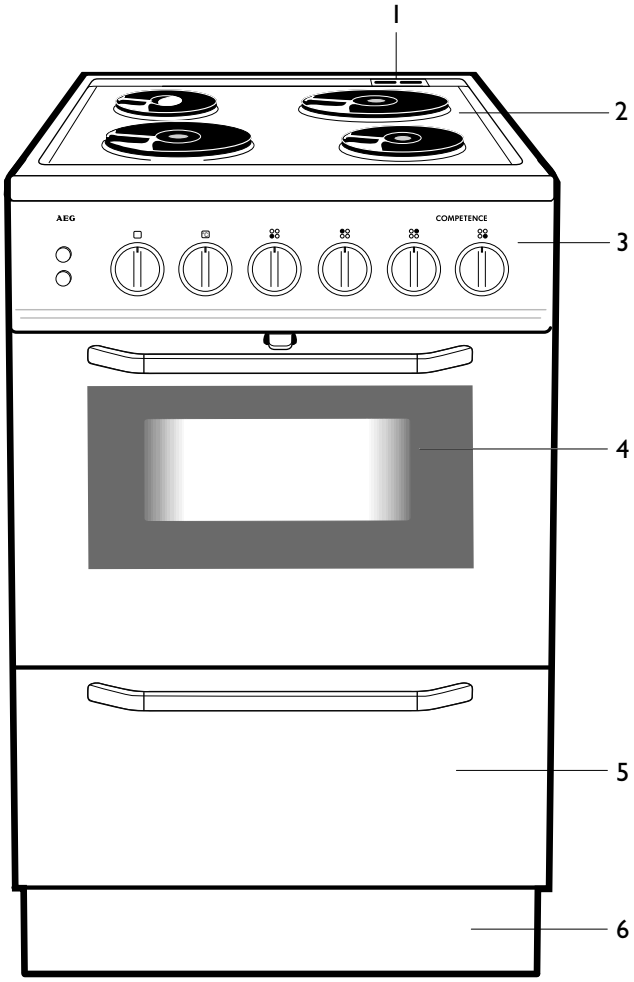
At the end of the cooker's life

Help prevent accidents when the cooker has reached the end of its useful life. Make sure first that the lead is completely disconnected from the electrical supply (pull out the plug, or have the cooker safely disconnected from the wall), then cut the electrical lead at the point where it enters the cooker. Make sure that the door catch/door catches have been deactivated.

The Cooker

1 Removable oven vent
2 Hob with HOTPLATES
3 Control panel with CONTROLS
4 Oven
5 Storage drawer
6 Plinth

To make it easier to clean behind the cooker, it has wheels at the rear. To move the cooker forwards, open the oven door, lift carefully holding the upper edge and then pull the cooker out from the wall.



Unpacking

Check that the cooker is undamaged and in perfect condition. Any damage occurred during transportation should be reported to the retailer immediately.

The packaging materials can be recycled. Contact your local council to find out where to take them.

The accessories

THE FOLLOWING ACCESSORIES ARE SUPPLIED WITH THE COOKER:

- Enamelled baking trays and oven dish
- Oven shelf
- Non-tip device, including fittings
- Instruction book

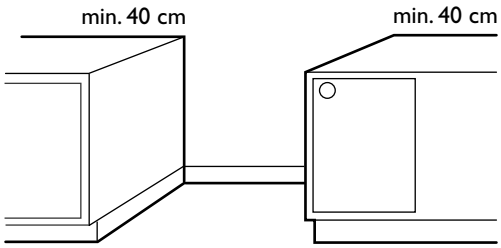
THE FOLLOWING MAY BE PURCHASED AS OPTIONAL ACCESSORIES:

- Hob guard, including fittings

The safety equipment

There should be at least 40 cm of worktops on both sides of the cooker (SEE PICTURE). Alternatively the cooker can be installed with a wall or a tall kitchen unit on one side and a worktop on the other.

Child safety is further improved if the following equipment is fitted/in use:



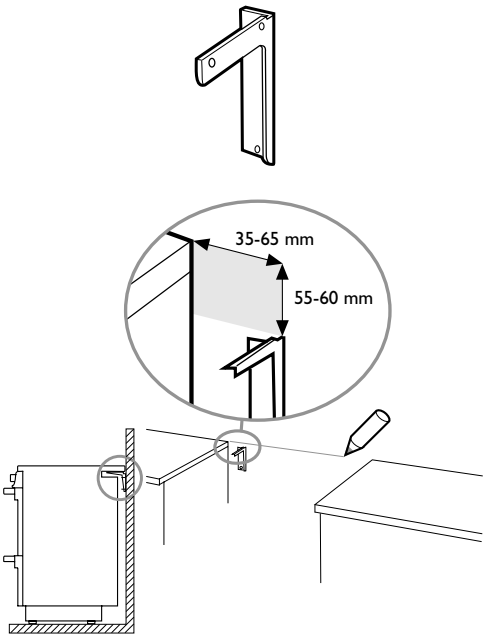
Non-tip device

The non-tip device should be fitted, to prevent the cooker from tipping if subjected to an abnormal loading. The non-tip device can only provide protection when the cooker is pushed into its normal position.

Before fitting the non-tip device, make sure the cooker has been levelled and adjusted to the correct plinth height (see "Installation" on p. 19).

1 Draw a line on the wall – after levelling the cooker – along the top edge of the hob (see illustration).

2 The measurements shown can be applied whether the non-tip device is fitted on the left or the right (see illustration). Measure and mark where the non-tip device is to be placed, then screw it onto a solid material or a suitable reinforcement or fixings.



NOTE! If the space between kitchen units is wider than the cooker, you will need to alter the measurements shown in the illustration if the cooker is to be centred.

3 If you alter the measurements, remember to align the cooker correctly when pushing it into place, so that the non-tip device enters the hole on the cooker rear.

The hob guard (optional accessory)

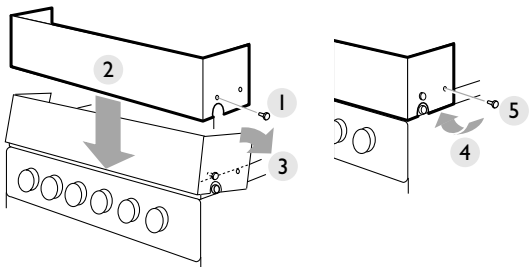
The hob guard should be fitted to make it harder for children to reach pans on the hob.

1 Press the plugs into the front holes.

2 Place the guard on the cooker with the plugs over the edge of the hob.

3 Angle the guard downwards and then back upwards so the edges on its two sides engage under the edge of the hob.

4 Lock it in place with the rear plugs.



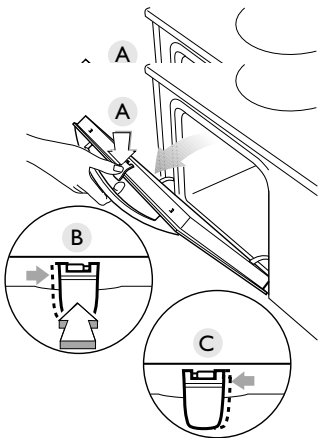
The door catch

The door catch makes it harder for children to open the oven door/storage drawer. The catches are already activated when the cooker is supplied new, but can be deactivated if necessary.

A Press the catch down when you want to open the door.

B If you wish to deactivate the catch, check first that the oven is not hot. Press the catch on the top edge of the door downwards and then a few millimetres to the right.

C If you wish to activate the catch again, push the catch on the top edge of the door a few millimetres to the left.



Before the first use

Cleaning the cooker

Clean the cooker with a clean cloth, hot water and a little washing-up liquid straight after use. NEVER USE ABRASIVE CLEANERS OR SCOURING AGENTS. The oven vent cover can be washed in a dishwasher.

Remember that the non-tip device does not work when the cooker has been pulled forward to clean behind it.

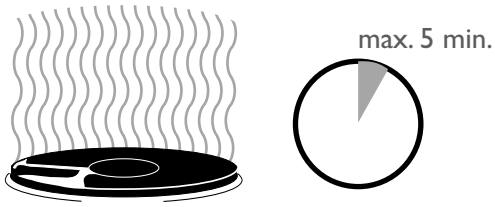
Wash the accessories

Wash the baking tray, oven dish etc. in hot water and washing-up liquid. Rinse and dry.

Heat the hotplates

When supplied, the hotplates have been pretreated with an anti-corrosion product which will provide better protection if the hotplates are heated without pans the first time.

Heat one hotplate at a time on full power for no more than five minutes. The hotplates will get very hot, so be extra mindful of the safety of anyone near the cooker during this procedure. Some smoke and fumes are to be expected as the remaining solvent evaporates. Finish heating the hotplates before you first heat the oven.

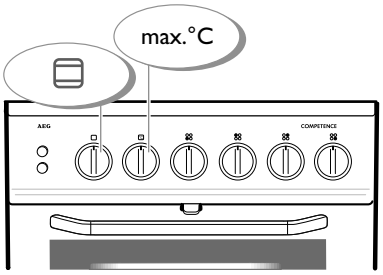


Heat the oven empty

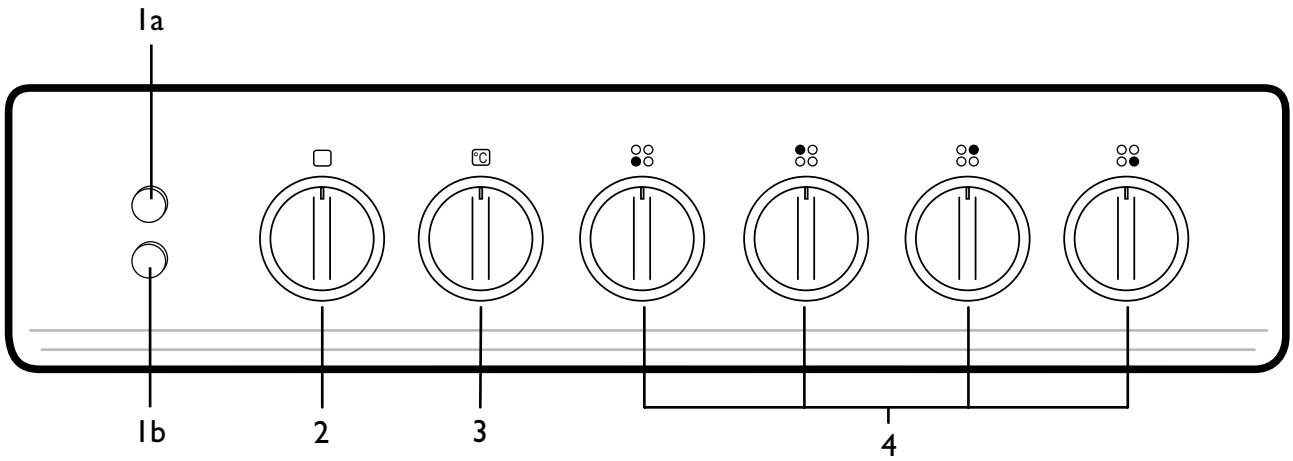
Children should be supervised!
The cooker will get very hot.

Before you use the oven for the first time, you need to heat it empty. Follow these instructions:

1. Select (top/bottom heat) and maximum temperature. The oven door should be shut.
2. Ventilate the room. Switch off the oven once the "new" smell and fumes have ceased.
3. Use hot water and washing-up liquid to wipe the oven, side racks and the inside of the door. Then wipe all of these parts dry.



The control panel



1a COOKER indicator light
1b OVEN indicator light
2 OVEN function control
3 OVEN temperature control
4 HOTPLATE controls

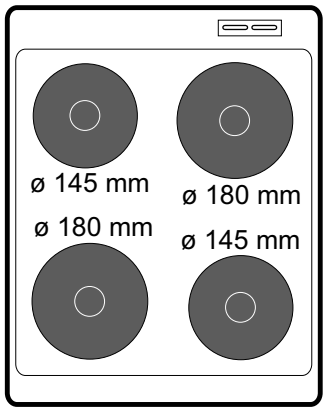
The indicator light bulbs

These are neon indicator lights, which normally have a long service life. If one should fail, contact your service centre.

The hob

The cooker has four hotplates. Fast-heating hotplates are marked with a red dot and have an overheating cut-out function.

The back left hotplate cannot be used at the same time as the Swift Start or fan-assisted ; this prevents a surge of power from overloading the mains.



Using the hob

Never leave the cooker unattended while deep frying, or when using it for melting fats, paraffin wax or other flammable substances. In the event of a fire, turn off all the controls and turn off the cooker hood fan. SMOTHER THE FIRE WITH A PAN LID, never use water.

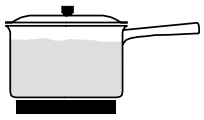
The hotplates have fixed settings, 0-6 (6 is the hottest). They can all be turned both clockwise and anticlockwise.

The control setting you choose will depend on your pans, what you are cooking and the quantity. You will soon learn to select the correct control setting. When a hotplate is switched on, the cooker's red indicator light comes on.

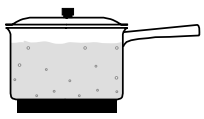
Boiling

You normally start cooking with the hotplate switched to maximum heat before turning it down to a lower heat. The sound and size of the water bubbles can help you to choose the correct setting:

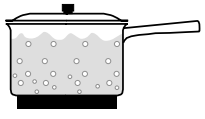
GENTLE HEAT: Simmering with tiny bubbles as in carbonated water. Suitable for cooking rice, fish and vegetables such as sugar peas and broccoli.



MEDIUM HEAT: Gently boiling with larger bubbles. Suitable for boiling most foods, such as meat, root vegetables and potatoes.



HOT: The sound disappears before the water starts bubbling vigorously. Suitable for boiling water for pasta and rice. Then turn the heat down for more gentle cooking.



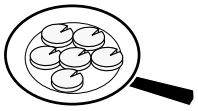
Frying

It is best when frying not to use food that has come straight out of the refrigerator. Only about 2/3 of the bottom of the pan should be covered by food.

Put the margarine or butter in the frying pan and turn on to the recommended heat. In order to get the best results, it is important that the fat is the right colour (temperature) when you start frying. Hold a light-coloured spatula to the bottom of the pan to see the colour of the fat.

LIGHTLY BROWNED FAT: Suitable for eggs, onions, raw potatoes, chops and steaks and whole fish, etc.

BROWNED FAT: Suitable for frying most foods such as pancakes, minced meats, sausages, thin fish fillets and stewing steak.



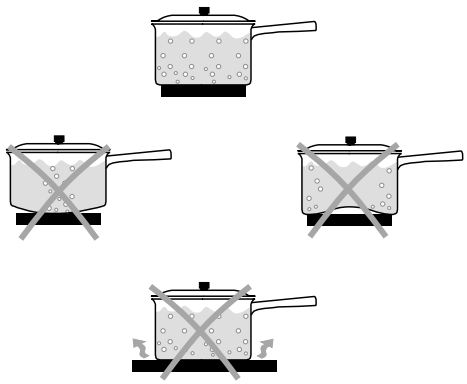
WELL BROWNED FAT: Suitable for thin steaks. Be careful as the fat can easily become burnt.

Choosing suitable pans

To help you save both time and energy, the bases of saucepans and frying pans should:

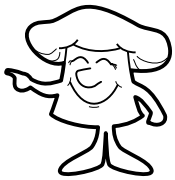
- be at least as large as the hotplate. If the base is smaller than the hotplate, any spillages are quite likely to burn onto the hob.
- be flat. It takes longer to heat a pan with a base which curves in or outwards too much.

When you are buying new pans, it is advisable to choose stainless steel ones with sandwich-type bases (i.e. layers of different metals).



Save energy!

- Putting a lid on pans cuts the amount of energy used by half (compared to cooking without lids).
- Using pans with flat bases saves 25% energy (compared to uneven based pans).
- Make sure the hob is clean and dry. Dirt and moisture reduce heat transfer between pans and hotplates.
- Turn the hotplates off and finish cooking using the remaining heat.
- Save energy by steaming and pressure-cooking.

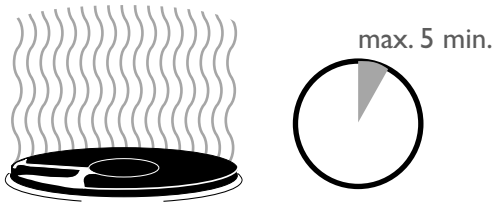


Cleaning the hotplates

Remove spillages as soon as possible, to prevent them from burning onto the hotplate. Soilage impairs the transfer of heat to the pan.

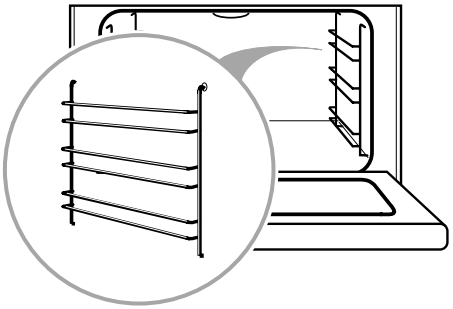
Cleaning and anti-corrosion treatment

1. Clean the hotplates thoroughly with soapimpregnated steel-wool. Wash off all traces of soap, and dry using paper towels.
2. When the hotplates are cold and dry, apply an even layer of the anti-corrosion product to each. This product is available from Electrolux dealers.
3. The product now needs to be heated on the hotplates. Heat one hotplate at a time on full power for no more than five minutes. Some smoke and fumes are to be expected as the remaining solvent evaporates.
4. Use white spirit to remove any traces of the product on your hands or (after the cooker has cooled) on the cooker enamel.



The oven

The oven has removable side racks for the shelves with three rungs on each side.



The functions of the oven

For all oven functions, the indicator light comes on when the oven is heating and goes out when the set temperature is reached (goes on and off as the thermostat switches in and out). To choose an oven function, turn the function control to the symbol for the desired function (see below).

Oven light

The oven light comes on automatically for all settings. You can also have just the light on without any of the other functions being turned on.

Top/bottom heat

Using both top and bottom elements.

Fan-assisted oven

Using fan plus an element around the fan.

Grill

Using the grilling element.

Fan-assisted grill

Using the grill element and fan and the surrounding elements.

Browning

Using the grilling and bottom element. Can also be used for “swift start” dishes.

Low temperature cooking

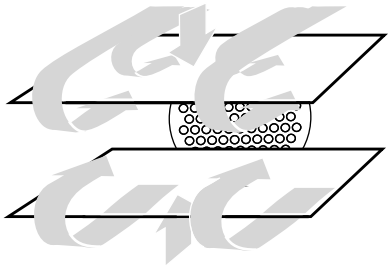
Slow-cook setting, max. 125ºC.
Using top and bottom elements.

THE OVEN FUNCTIONS ARE:

THE PRINCIPLE FOR FAN-ASSISTED OVEN

Top and bottom elements and a ring element around the fan heat the air which then spreads through the air ducts in the back wall of the oven. The hot air circulates in the oven before being drawn back in through the fan grill.

The heat is transferred quickly and effectively, and often means you can use a lower temperature than with top/bottom heat. The temperature can be lowered by 15-20% if the recipe specifies a temperature between 160ºC and 225ºC. The higher the temperature, the more it can be lowered. It is better to use top/bottom heat for temperatures over 225ºC.



Practical use

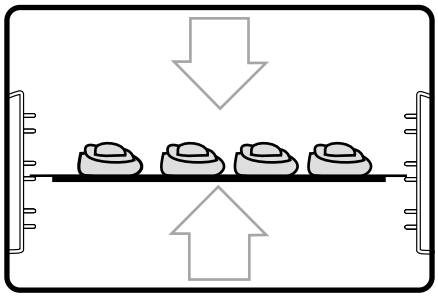
Never place aluminium foil, baking trays or oven dishes directly on the bottom of the oven. Blocking heat from the bottom of the oven can damage the enamel through overheating. The oven gets hot when in use: CHILDREN NEARBY MUST BE SUPERVISED.

The baking tray may warp temporarily due to temperature fluctuations, or if the food, (pizza, etc.) is unevenly distributed on its surface. The tray resumes its shape when cool.

How does one know which oven functions to use in different situations? See below for practical advice on how to efficiently use the oven functions for various ways of cooking:

Baking

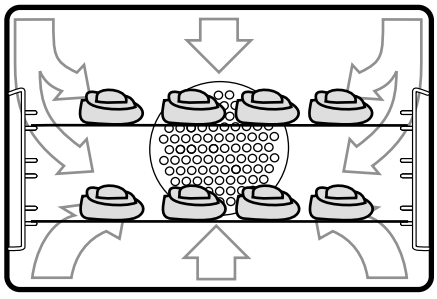
Use a skewer to check whether sponge cakes are ready when there are about 5 minutes left. You can then shorten or lengthen the baking time. The material, colour, shape and size of the baking tins as well as the recipe can affect results. TOP/BOTTOM HEAT gives an even colour.



Fan-assisted baking

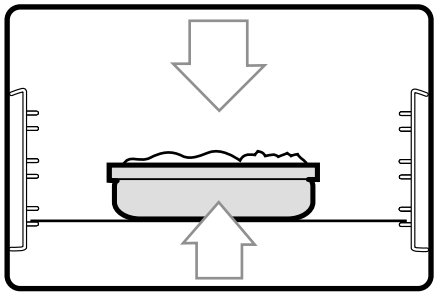
The FAN-ASSISTED OVEN reduces the total baking time as two trays can be in the oven at the same time. However, the bread or buns may not brown evenly particularly if the dough had not risen well.

Didn't you get quite the result you expected? In "Practical tips & advice" on p. 23, we give you a few tips on solutions to your baking problems.



Cooking

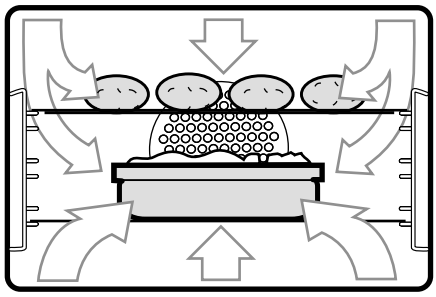
TOP/BOTTOM HEAT is normally best when using an oven shelf.



Fan-assisted cooking

Use the FAN-ASSISTED OVEN when cooking on several shelves at the same time, e.g. meatloaf, meatballs and complete meals (starter, main dish and dessert).

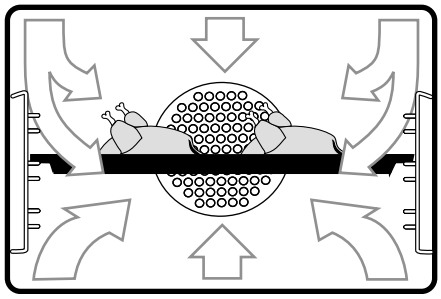
Remember to choose dishes that need the same temperature. Dishes that need different amounts of time in the oven will have to be put in according to when you want them to be ready.



Roasting

Using the TOP/BOTTOM HEAT and FAN-ASSISTED OVEN for roasting is both easy and practical. Joints of beef such as topside and sirloin retain their natural juices best if roasted at 125ºC. However, cooking time is slightly longer than at a higher temperature. Use a meat dish in which there is just sufficient room for the joint so that the juices do not burn dry. Use a large roasting pan or ovenproof dish when roasting a joint of ham as there is usually a lot of meat juice. Be careful when removing it from the oven.

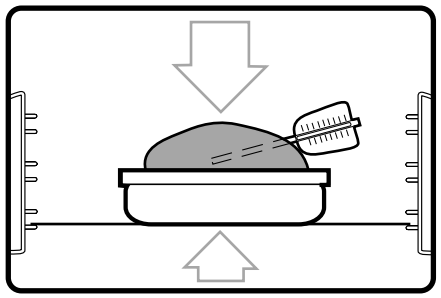
If you are using a roasting bag, cut a hole in one corner before putting it in the oven. That way you are less likely to burn yourself on hot steam when you open the bag.



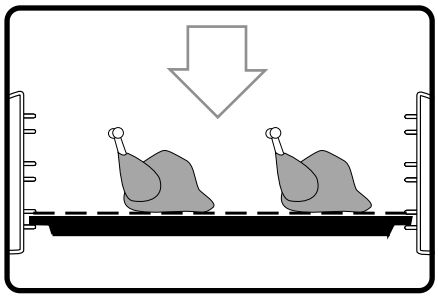
Using the roasting sensor

A meat thermometer should be inserted so that its tip comes to the thickest part of the meat, where the heat takes longest to reach. The entire thermometer should preferably be inside the meat, because hot air in the oven can affect its reading if the shaft is exposed. If the thermometer is inserted into fat or touches bone, it can give an unreliable temperature reading.

Preheat the oven first, then put the joint in the lower part of the oven. Remove the joint when the thermometer reaches the required temperature. Cover the meat with aluminium foil and let it stand for about 15 minutes. This will make it easier to carve, and less meat juices will be lost when carving.



Grilling

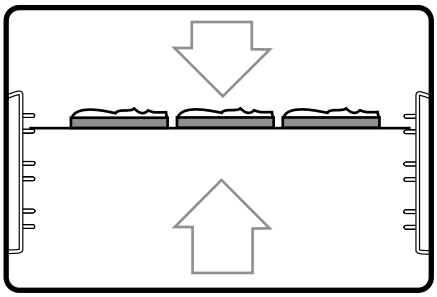


Size, shape, quantity, the degree of fat marbling, and even the initial temperature of the meat all affect the outcome and time of the grilling process. Fish, poultry, veal and pork will not brown as much as the darker meats such as beef and game. Vegetable oil and/or seasoning will improve the colour, but it also increases the risk of surface burning.

For best results, avoid grilling food straight from the refrigerator. Dry the surface of the meat, place it on the oven shelf and season to taste. Place an oven dish, ideally lined with foil, underneath the shelf to catch the fat etc. which runs off. Pork chops, steaks and fish should be grilled high up in the oven, while meats such as thick spare ribs are better lower down.

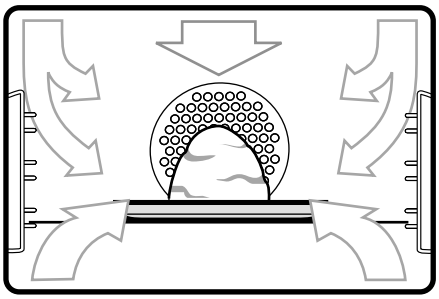
Set the function control to and the temperature control to the temperature require (250ºC maximum). Preheat the grill for 3 to 5 minutes. Keep an eye on the food, and turn it at least once. Grilling for too long makes food dry, dull, and possibly burnt as well. The oven door should be closed when grilling.

Browning (swift start)



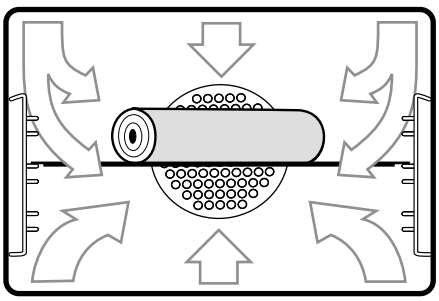
Excellent for browning au gratin dishes, toasted sandwiches, etc. You can also use this function to heat the oven quickly to the set temperature. When the oven has reached that temperature, you can then select whichever function is required. It takes about 9-10 minutes to reach 200ºC. However, do not use this method of rapid heating when baking biscuits or meringues.

Fan-assisted grill



The grilling element browns the food, while the fan circulates hot air throughout the oven. Ideal for “tall” food items which need to be browned on the sides as well as the top.

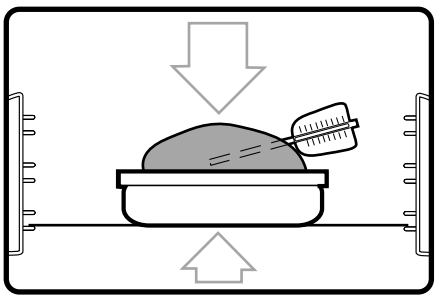
Defrosting



Set the function control to . When thawing frozen meat, fish, glazed, iced or filled bakery products, the temperature control should be off.

Oven shelves/baking trays can be placed on several shelf positions if you have a large quantity of food to defrost. The times required cannot be given here. Test using a skewer.

Low temperature cooking, max. 125°C.



Set the function control to and the temperature control to the required temperature (max. 125°C). The low temperature method is ideal for food which can be cooked slowly. When planning your cooking, remember that it takes longer with this method before the food is ready.

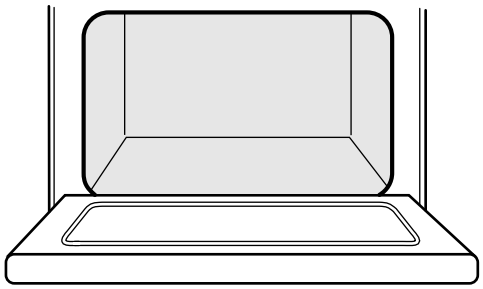
Joints of beef such as topside and sirloin retain their natural juices best if roasted at 125°C. Consequently, the meat does not dry out and lose as much weight as it does at a higher temperature. Remember to use a meat thermometer. Note! Meat should never be cooked at temperatures below 100°C.

Slow cooking at a low temperature breaks down the carbohydrates into sugar, a process known as 'melting'. Low temperature cooking is therefore ideal for dishes such as rice pudding and potato gratin. Set the temperature control at the lowest temperature. After a few hours the dish can be cooked as usual when it has finished 'melting'. Remember to set the oven temperature to normal and top and bottom heat.

Cleaning and maintenance

The oven

The oven surfaces are of vitreous enamel. The outer section, the door front, can easily be removed for cleaning (see “The oven door” below).



IF THE OVEN IS VERY SOILED:

1. Use a spatula or similar implement to remove spillages which have hardened.
2. Use a sponge to spread soft soap inside the oven.
3. Close the door. Set the oven to ⊟ (top/bottom heat) and 100°C for about 10 minutes.
4. When the oven has cooled, wash the surfaces with clean water. Rub gently with a soapimpregnated steelwool pad on stubborn patches. Wipe the surfaces dry.

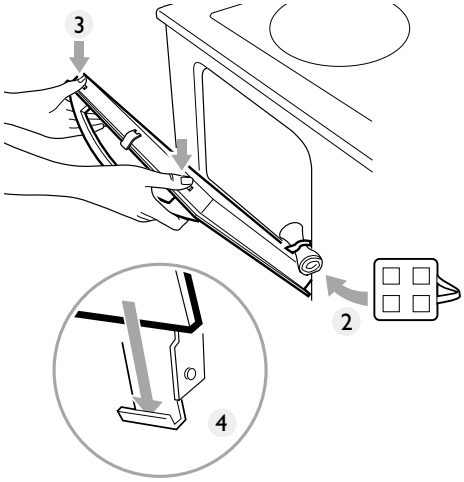
The oven door

The oven door consists of two sections with heat-reflecting glass for a lower surface temperature. The outer section, the door front, can be removed for cleaning.

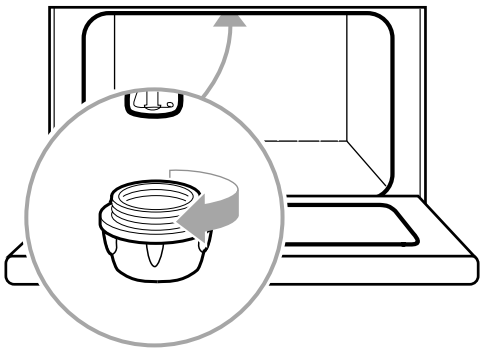
⚠ Take care not to damage the panes of glass. Small cracks at the edges can cause an entire pane to crack after it has been heated a few times.

TO CLEAN BETWEEN THE TWO PANES:

1. Check that the oven is not hot and that the door catch is activated before you remove the outer section, the door front.
2. Open the door and insert rolled-up oven cloths between the hinges (SEE PICTURE). These to prevent the door from closing. Raise the door up again.
3. Grasp the door handle and press in the two springs on the top edge of the door downwards, then lift off the door front.
4. After cleaning (use a window-cleaning product), slot the the door front back into the bracket (SEE PICTURE). Make sure the door is properly secured on both sides.
5. Press the two springs on the top edge of the door and press the door front into place.
6. Remove the oven cloths.

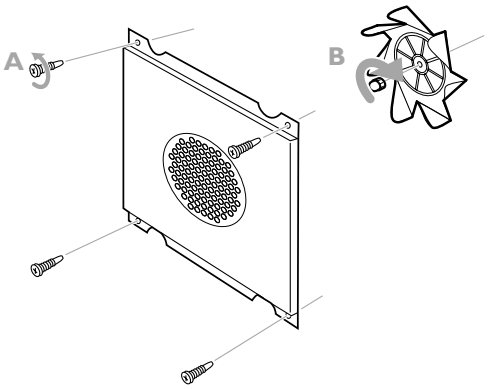


To change the oven light bulb



1 Turn all controls to off and check that the oven is not hot.
2 Unscrew the glass cover (see illustration).
3 Unscrew the old bulb.
4 Fit a new bulb, marked 230–240 V, 15 W and 300°C, with an E14 screw fitting.
5 Refit the glass cover.

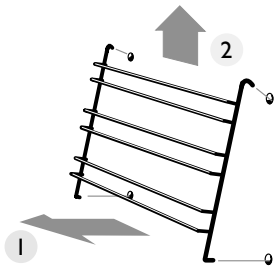
The fan



You can remove the fan blades for cleaning, but do so with care, as they have sharp edges.

1 Make sure the oven is turned off and is cold.
2 Unscrew the four screws (A) and remove the back wall of the oven.
3 Take hold of the fan impeller carefully and undo the nut (B), by turning it clockwise with a small adjustable spanner.
4 Clean the fan blades in hot soapy water.
5 Refit all the parts. Make sure all the screws are securely in place.

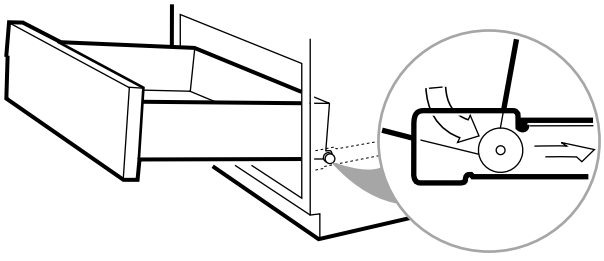
The oven accessories



Release each side rack for the oven shelves at the bottom corners (1), lift it sideways and upwards and remove from the oven (2). Wash the racks and shelves by hand or in a dishwasher. If very soiled, soak them first, before cleaning with a steelwool pad.

The baking trays and oven dish should be wiped clean with paper towels, or washed by hand when necessary. Any burnt-on food can be removed using a suitable spatula.

Storage drawer



1 Empty the drawer and pull it out as far as possible.
2 Hold the handle and lift upwards gently. This frees the drawer from the catch at the back.
3 Pull the drawer out completely and lift it out.

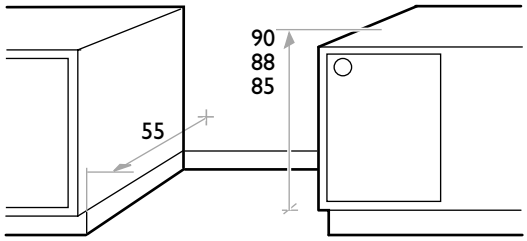
After cleaning, place the drawer wheels on the brackets (SEE PICTURE). Lift the drawer slightly as you first push it in so as to prevent the wheels from fastening in the front catch.

Installation

Work on the cooker must be carried out by a qualified electrician. The cooker is heavy. Certain edges and corners which will not normally be exposed may be sharp. USE GLOVES when moving the cooker.

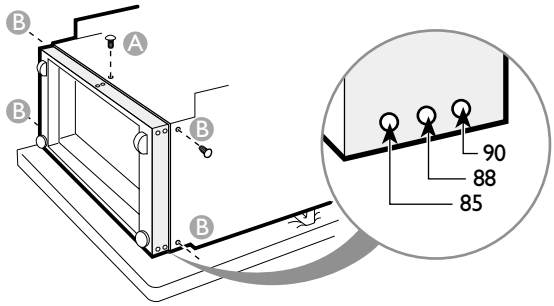
Before installing the cooker, you should check that its dimensions correspond to the rest of your kitchen units. Measure the height of the worktop from floor to top surface of the worktop, and the plinth depth from the wall to the front edge of the plinth (SEE PICTURE). The cooker may also be installed adjoining one wall, or one tall unit.

When delivered, the cooker plinth is adjusted to suit a worktop height of 90 cm and a plinth depth of 55 cm. Where necessary, you can alter the height of the plinth to make the cooker suitable for a worktop height of 85 or 88 cm (see below). Check the cooker cable is not trapped when moving the cooker.



To adjust the plinth height

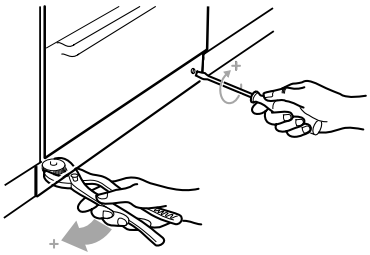
1. Carefully lay the cooker on its front (SEE PICTURE). Use some of the packaging material to cushion the cooker on the floor surface.
2. Take care: there are sharp edges on the underside of the cooker. Unscrew screw A (1 screw) in the centre rear of the plinth and the side screws B (4 screws, SEE PICTURE).
3. Push the plinth in to the required height setting, 90, 88 or 85 cm (SEE PICTURE).
4. Screw in screws A and B again.



Levelling the cooker

The cooker must be level, for example to ensure that oil in frying pans is of even depth. To check whether the cooker is level, use a spirit level on the hob surround (but not on the hotplates themselves). Check the level first front to back and then side to side.

If necessary, you can lower (-6 mm) or raise (+12 mm) the wheels and feet, working from the front of the cooker. Use a screwdriver to adjust the rear wheels, and adjustable pliers for the front feet.



Electrical connection

Repairs and work on the cooker must be carried out by a QUALIFIED ELECTRICIAN. Work performed by unqualified persons can damage the cooker, and may also lead to personal injury and/or damage to property.

The connection options for the cooker are shown on the plate on the rear of the cooker. Wattage and voltage is stated on the rating plate (see the right-hand side of the cooker).

Service

Repairs and work on the cooker must be carried out by a QUALIFIED ELECTRICIAN. Work performed by unqualified persons can damage the cooker, and may also lead to personal injury and/or damage to property.

If your cooker is not working properly, refer to pages 23 and 24 for suggestions on how to rectify the problem.

Consumer care

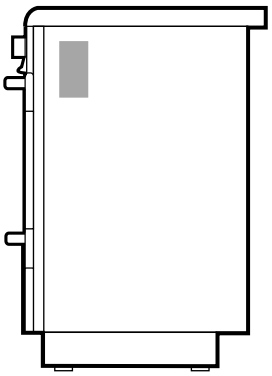
Contact the retailer if you have any questions concerning the cooker or its use.

Service and spare parts

Contact the retailer or a service company approved by the retailer. Please note that a charge will usually be made. Use only spare parts supplied by such companies.

Cooker details are found on the rating plate on the right-hand side of the cooker. Copy the details onto this page so you have them handy if you should need to call a service company.

Model:	
Product. no:	
Serial. no:	
Purchase date:	



Technical data

We reserve the right to alter these specifications. This appliance conforms with EC-directive 89/336/EEC and 73/23/EEC.

1020F-W

Width (mm):	497	
Height, when delivered (mm):	900	
Depth (mm):	595	
Oven volume (litres):	36	
Total wattage 230V-model (W):	8196	
HOTPLATES	SIZE (mm)	WATTAGE (W)
Rear left	145	1000
Rear right:	180	2000
Front left:	180	1500
Front right:	145	1500
ENERGYCLASS	B	
ENERGY CONSUMPTION		
Conventional (kWh)	0,88	
Forced air convection (kWh)	1,11	
TIME TO COOK STANDARD LOAD		
Conventional (min)	49	
Forced air convection (min)	41	
THE AREA OF THE BAKING SHEET (cm^2)	1100	

When marking an energy efficiency class, conventional heating has been used.

INDICATOR LIGHT BULBS: neon type
OVEN LIGHT BULB: E-14 screw fitting, marked 230-240V, 15W and 300ºC.

Practical tips and advice

Problem	Cause	Action needed
Bread and cakes are not rising properly.	Too low an oven temperature means that the baking is rising but then sinking flat again.	Check the temperature used against that recommended in the recipe.
	Bread dough has not risen properly. Leaving the dough to prove too long can cause the bread to turn out flat. Dough should prove in a warm, draught-free place. The dough should spring back when touched with the fingertips.	Check the proving time recommended in the recipe.
	Not enough yeast or baking powder.	Check that you used the quantity stated in the recipe.
	Yeast destroyed by hot fat or liquid.	The correct temperature for the liquid is 37°C for fresh yeast. See instructions on the packet for dry yeast.
Bread and cakes are too dry.	Not enough liquid, too much flour, or the wrong type of flour can cause bread to be dry.	Check in the recipe that you have used the correct type of flour and the correct proportions of flour to liquid.
	Too low an oven temperature means that the baking has to remain too long in the oven to cook, which leads to drying.	Check that you have used the correct temperature setting.
Baking/food is too dark (browned).	Too high an oven temperature makes baking/other foods too dark on the surface before fully cooked.	Check that you have used the correct temperature setting.
	Using too high a shelf position on "top/bottom heat" means the heat from above is too strong. A shelf position which is too low causes the opposite problem.	Check in the recipe that you have chosen the right oven position.
	"Swift Start" has been switched on.	Check that you have turned the function control to the setting required.
Baking/food is too pale.	Aluminium foil, baking trays or oven dishes on the bottom of the oven hamper the distribution of heat from below.	Do not have anything on the bottom of the oven.
	Light-coloured baking tins produce paler cakes than dark tins.	If necessary, change to darker baking tins.

Problems and actions needed

Never attempt any repairs or work on the cooker which could cause injury or damage the product. If you cannot solve the problem after checking the list below, contact a service company approved by the supplier.

Problem	Action needed
The cooker has no electrical supply	Check that: • THE FUSE(S) has not gone • THE PLUG is pushed in correctly • THE RCD (if fitted) has not tripped
Boiling/frying takes a long time.	Check you have a suitable pan that conducts heat properly (see "Choice of saucepan/frying pan" page 10)
The oven light is not working	Replace broken bulb (see "Changing oven light bulb" page 18)
The door safety catch isn't working	Activate the door safety catch (see "The door safety catch" on page 6)

At the end of the cooker's life

1 *Disconnect the cooker from the electrical supply.*

2 *Cut off the electrical lead, as close as possible to the rear of the cooker.*

3 *Make sure that the oven door safety catch has been deactivated, to remove the risk of children locking themselves inside the oven.*

Contact your local council to find out where you can dispose of your cooker.

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